

Easy Marinara Sauce

Nothing outshines a fresh batch of this homemade marinara sauce. Bonus — it's super easy to make with just 5 simple ingredients!

PREP TIME: 5 mins COOK TIME: 25 mins

TOTAL TIME: 30 mins

COURSE: sauce CUISINE: Italian



5 from 14 votes

KEYWORD: Best Marinara Sauce, How to Make Marinara Sauce, Marinara Sauce, Marinara Sauce Recipe

SERVINGS: 8 servings CALORIES: 56kcal AUTHOR: Lisa Bryan

Ingredients

- 1 tbsp olive oil
- 1 (28-ounce can) crushed tomatoes
- 1 small onion finely diced (approx 1 cup)
- 4 cloves garlic minced
- ¼ teaspoon kosher salt
- 1 tablespoon fresh thyme chopped
- 1 tablespoon fresh basil chopped

Instructions

1. Heat the oil in a medium-sized pot on medium-high heat. Add the onion and sauté for 3-4 minutes until translucent. Add the garlic and sauté for 30 seconds more.
2. Add the can of crushed tomatoes, salt and thyme. (Don't add the basil as it will overcook). Once the tomatoes have started to boil, reduce the heat to a simmer. Simmer for 20-25 minutes or until the sauce has slightly thickened.
3. Remove the sauce from the heat, stir in the basil and enjoy.

Notes

- This recipe makes approximately 4 cups of marinara sauce.

Nutrition

Calories: 56kcal | Carbohydrates: 9g | Protein: 2g | Fat: 2g | Saturated Fat: 0.3g | Polyunsaturated Fat: 0.3g | Monounsaturated Fat: 1g | Sodium: 205mg | Potassium: 323mg | Fiber: 2g | Sugar: 5g | Vitamin A: 268IU | Vitamin C: 12mg | Calcium: 44mg | Iron: 2mg